



Grilled Flatbread with Labne and Chicken

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Yield: 8 flatbreads

Za'atar Flatbread

Ingredients:

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| 380 grams | All Purpose flour |
| 75 grams | Chickpea flour |
| 15 grams | Yeast, fresh (or 7.5 grams dry yeast) |
| 280 grams | Water, warm or lukewarm |
| 20 grams | Olive oil |
| 45 grams | Sugar, separated in thirds |
| 15 grams | Za'atar |
| 10 grams | Salt |

Procedure

If using fresh yeast, combine all purpose flour, chickpea flour, yeast, warm water, olive oil, sugar, za'atar, and salt in a mixer, and knead for approximately 7 – 10 minutes.

If using dry yeast, mix the yeast with lukewarm water, and 15 grams of the sugar. Set the yeast mixture aside for 10 – 15 minutes, and then combine it with the all purpose flour, chickpea flour, olive oil, the remaining 30 grams of sugar, za'atar, and salt. Mix the dough, and allow it to proof for 45 minutes.

Divide the dough into 8 balls, and roll them flat.

Preheat the oven to 350 degrees Fahrenheit. Bake the flatbreads on a flat surface for approximately 7 – 8 minutes, flipping once during cooking. If cooking the flatbreads on a grill, use a skillet or baking stone placed directly on the grill.

Labne and Chicken

Ingredients:

| | |
|---------------|---------------------------------------|
| 8 each | Chicken thighs, boneless |
| 2 tablespoons | Olive oil |
| 8 teaspoons | La Boîte Ararat N.35 Blend, separated |
| 2 each | Lemons |
| 2 cups | Greek yogurt, full-fat or Labne |
| 1 cup | Cilantro leaves, fresh |



Procedure

Combine the chicken thighs with the olive oil, 4 teaspoons of Ararat N.35, and the juice of a whole lemon, and allow it them marinate for 45 minutes.

Grill the chicken thighs until they are cooked through, approximately 4 – 5 minutes per side, and then allow them to rest for a couple of minutes before roughly chopping.

In a small or medium-sized mixing bowl, combine the full-fat Greek yogurt or labne with the remaining 4 teaspoons of Ararat.

Assembly

Spread each flatbread with 1/8 of the yogurt or labne mixture, and then top each flatbread with the grilled chicken pieces. Garnish with cilantro and fresh lemon juice.